



# WILDGROUND FEDERATION

## Nursery Food Hygiene Policy

We provide and serve food for children on the following basis:

- Breakfast
- Snacks
- Packed lunches

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

The nursery is registered as a food provider with the local authority Environmental Health Department.

### Procedures

Staff with responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) This is set out in Safer Food, Better Business Food Standards Agency 2011. The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

- All staff follow the guidelines of Safer Food, Better Business.
- All staff who are involved in the preparation and handling of food have received training in food hygiene.
- The person responsible for food preparation and serving carries out daily opening and closing checks to ensure standards are met consistently. (See Safer Food, Better Business)
- Fruit and Vegetables are sourced through the school fruit and vegetable scheme and additional snacks from a reputable local supermarket
- Food is stored at correct temperatures and checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
- Packed lunches are stored on lunch trollies
- Food preparation areas are cleaned with blue roll before and after use with D10 cleaning solution
- There are separate facilities for hand-washing and for washing-up
- All surfaces are clean and non-porous.
- All utensils, crockery etc. are clean and stored appropriately.
- Waste food is disposed of daily.

- Cleaning materials and other dangerous materials are stored out of children's reach in a lockable cupboard
- Children in the nursery do not have access to the kitchen
- Children understand the importance of hand-washing and simple hygiene rules

## **Reporting of food poisoning**

Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

- Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children
- Regulation (EC) 853/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

## **Further guidance**

- Safer Food Better Business (Food Standards Agency)